

CDC/ Vessel Sanitation Program
1850 Eller Drive – Suite 101
Ft. Lauderdale, FL 33316
USA

10 May 2001

Dear Sir:

The following actions have been taken to correct each of the deficiencies noted during the inspection of the MV COSTA VICTORIA on April 10, 2001, at the port of Puerto Rico.

Provisions

1. 19 2 Beer and other beverages stored in Beer and Carbo Dry Stores (Room 28501A) were exposed to extensive water leaks from deckhead seams.

Corrective Action: Work in progress. To partially correct the problem of the leaking freon pipes, extra insulation with Armaflex has been added. Two additional dryers have been ordered (RDA E-017067) to lower the humidity level in the coffer dam.

2. 08 1 Trolley wash potable water supply backflow preventers were leaking on all three lines.

Corrective Action: Corrected. All the leaking backflow preventers have been changed.

Bakery

3. 33 1 Decks in bakery / main galley, had broken tile and missing grout making them difficult to clean.

Corrective Action: In Progress. Broken tiles are being replaced as necessary.

Main Galley

4. 33 1 Decks in bakery / main galley, had broken tile and missing grout making them difficult to clean.

Corrective Action: In Progress. Broken tiles are being replaced as necessary.

Food Service General

5. 33 1 Reach-in cooler thermometers were not affixed in warmest part of unit. [Note – Installed thermometers may be used in lieu of loose thermometers if they are accurate.] - New VSP Operations Manual 2000 guideline.

Corrective Action: Corrected. Personnel have received proper instruction to always maintain the internal thermometers in the warmest part of all refrigerators and freezers.

6. 13 * Two hour cooling checks were not being conducted to assure potentially hazardous foods reach 21°C (70°F) within two hours.

Corrective Action: Corrected. Personnel have been further instructed in the use of the company "Cooling Time and Temperature Log".

7. 16 * Written consumer advisory for raw or undercooked foods was not provided to consumers.

Corrective Action: Work in progress. Company Standard Operating Procedures are presently being revised.

Bars

8. 08 1 Carbonator water supply lines had backflow preventers leaking in three bars.

Corrective Action: Corrected. All the leaking backflow preventers have been changed.

9. 29 * Handwashing sink in Planetarium Bar pantry was partially blocked by a recycling container.

Corrective Action: The container blocking the access of the handwashing sink was immediately removed and personnel instructed to keep the area always free of any obstacles.

Potable Water

10. 08 * The vessel did not have any record of testing shore side water for free available chlorine and pH prior to bunking water.

Corrective Action: Work in progress. Company Standard Operating Procedures are presently being revised.

11. 08 * The potable water hose lockers were not self draining.

Corrective Action: Corrected. Potable water hose lockers are now self draining.

12. 08 * The reduced pressure backflow assembly tests did not show the pressure differences on both sides of the valves

Corrective Action: Corrected. A proper log-with the pressure differences has been initiated.

13. 10 * The daily shock treatment of the whirl pools spas was not being conducted daily for at least one hour each day.

Corrective Action: Work in progress. Company Standard Operating Procedures are presently being revised.

14. 10 * The safety sign at the whirl pools spas did not warn against use by Immunocompromised people.

Corrective Action: Work in progress. A company standard sign advising immunocompromised guests has been requested.

15. 10 * The vessel did not have access to shepherd's hook near each pool

Corrective Action: The shepherd's hooks are now located near each pool.

16. 40 * Ensure that all elements of the pest Management plan outlined in chapter 8 of the VPS Operational Manual are implemented to includes monitoring, log Maintenance, and passive surveillance.

Corrective Action: Corrected. Personnel have been further instructed using company Standard Operating Procedures (SOP 11) which details all aspects of pest control. In addition, company Standard Operating Procedures are presently being updated.

17. 33 1 There were gaps at the end of the lines between the counter and the bulkhead.

Corrective Action: Corrected. The gaps at the end of the lines have been sealed with an appropriate material.

18. 22 * The data plates on the conveyor dish washing machines lacked conveyor belt speed.

Corrective Action: The shoreside technical department have contacted the various warewashing machine manufacturers in order to have correct data plates prepared.

19. 33 1 The buffet storage area was not easily clearable being an unfinished storage room.

Correct Action: This storeroom has been scheduled for reconstruction during the next dry dock, November 2001.

Sincerely,

Nigel Stewart
Health & Sanitation Department
Costa Crociere S.p.A.